

# PORTER ZE ŚLIWKĄ

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **35**
- SRM **31.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield  | EBC  |
|-------|--------------------|---------------|--------|------|
| Grain | Wiedeński          | 5 kg (60.6%)  | 79 %   | 10   |
| Grain | Monachijski typ II | 2 kg (24.2%)  | 79 %   | 22   |
| Grain | Caramunich Typ II  | 0.5 kg (6.1%) | 73 %   | 120  |
| Grain | Special B          | 0.5 kg (6.1%) | 65.2 % | 315  |
| Grain | Carafa Special II  | 0.25 kg (3%)  | 70 %   | 1150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 45 min | 7.9 %      |
| Boil    | Saaz    | 50 g   | 8 min  | 5.2 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Lallemand Nottingham | Ale  | Dry  | 22 g   | LalBrew    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |        |           |           |
|--------|----------------|--------|-----------|-----------|
| Flavor | Śliwki mrożone | 1200 g | Secondary | 11 day(s) |
| Fining | Mech irlandzki | 5 g    | Boil      | 60 min    |